

FS 15 & FS 16 – Foods are not store correctly and allergen risks are not addressed. Containers are for retail ice cream sales only.



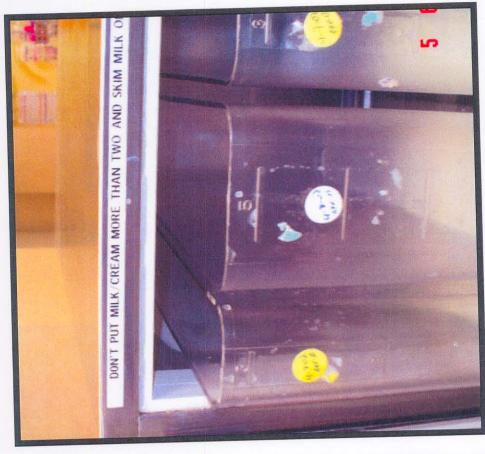
FS 15 & FS 16 – Foods are not store correctly and allergen risks are not addressed. Containers are for retail ice cream sales only. Also top is missing from 1 swirl bottle and the other swirl bottle had a broken cover

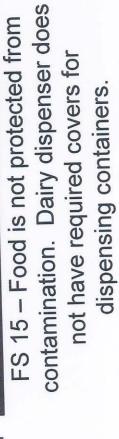




FS 16 – Utensils are not stored with handles up. Creates food safety concerns by not protecting the end of the spoon that will be used by a customer.

FS 15 – Food is not protected from contamination. Sprinkles and Jimmies are stored in a retail only container and without a cover. Container is only meant for retail sales.

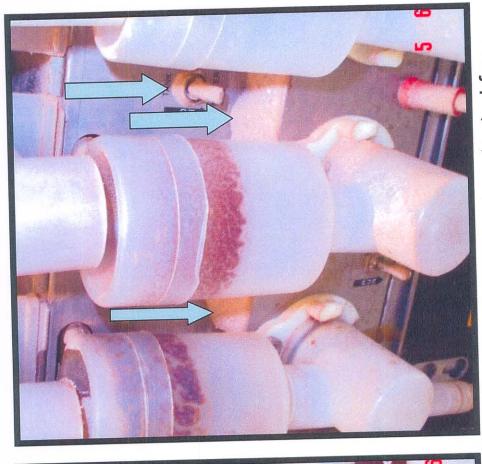


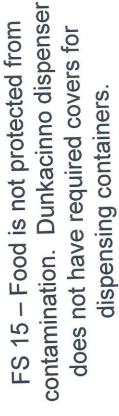




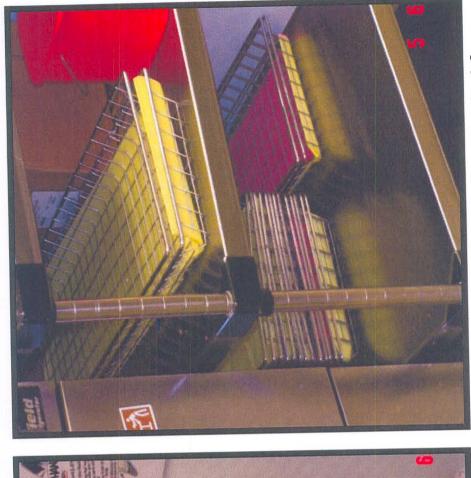
FS 15 – Food is not protected from contamination. Dairy dispenser does not have required cover for dispensing container.

HOT CHOCOLATE



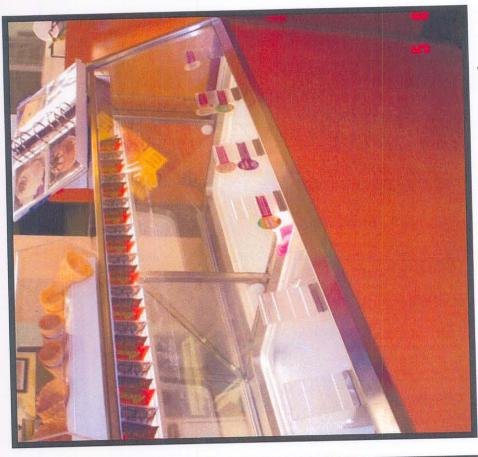


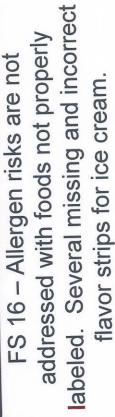
mix with a possibility of contaminating contamination. Dunkaccino dispenser has build up of old possibly out-dated FS 15 - Food is not protected from the mixing chamber.



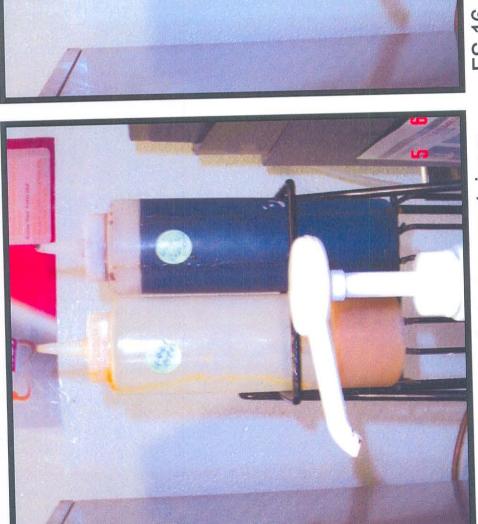
FS 11 - Hand sink is not properly shielded with spalsh guards.

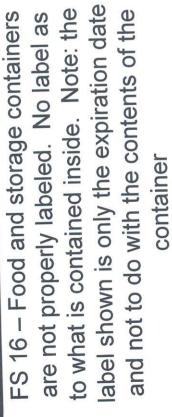
FS 15 - Foods are not protected from contamination. Paper basket liners are stored exposed to possible contamination.





labeled. Several missing and incorrect addressed with foods not properly FS 16 – Allergen risks are not flavor strips for ice cream.

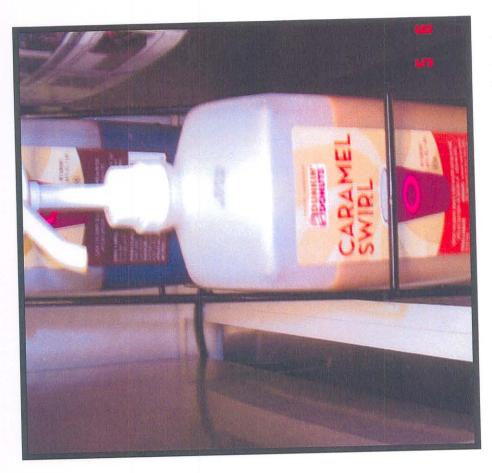






to what is contained inside. (other side)

are not properly labeled. No label as



FS 17 – Foods are not properly dated with an expiration date. Date embossed on container is the expiration date of the container before it has been opened. Once opened, it has a 30 day shelf life.